

Rosemary New Potatoes

Ingredients:

- 2 pounds red new potatoes, quartered
- 1 teaspoon olive oil
- 1/8 teaspoon sea salt
- 1 teaspoon dried rosemary, crushed
- cooking spray



Directions:

1. Preheat oven to 375°
2. Place new potatoes in a large bowl. Drizzle with oil. Add sea salt and rosemary, mix thoroughly. Spoon onto heated non-stick baking sheet. Bake at 375° for 50 minutes.

Serves 8

Nutrition information per serving:

129 calories

Protein: 2.6 g

Carbohydrate: 28.7 g

Fat: 0.7 g (4% of calories from fat)

Cholesterol: 0 mg

Sodium: 154 mg

<http://www.pcrm.org/health/recipes/christmas.html>